

Amendment to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (original): An edible W/O emulsion spread comprising 70-20 wt.% of an aqueous phase which is dispersed in 30-80 wt.% of a fat phase which is a mixture of 50-99 wt.% of a vegetable oil and 1-50 wt.% of a vegetable hardstock fat, where at least 5 wt.% of the hardstock fat is either Allanblackia fat or Pentadesma fat or a mixture of both.

Claim 2 (original): An edible W/O emulsion spread comprising 70-20 wt.% of an aqueous phase which is dispersed in 30-80 wt.% of a fat phase which is a mixture of 50-99 wt.% of a vegetable oil and 1-50 wt.% of a vegetable hardstock fat, where at least 50 wt.% of the hardstock fat is either Allanblackia fat or Pentadesma fat or a mixture of both.

Claim 3 (original): A spread according to claim 1, where the hardstock fat consists of either Allanblackia fat or Pentadesma fat or a mixture of both.

Claim 4 (original): A spread according to claim 1, where at least 45 wt.% of the hardstock fat triglycerides consist of SOS triglycerides and where S denotes a fatty acid residue with a saturated C18-C24 carbon chain and O denotes an oleic acid residue.

Claim 5 (original): A spread according to claim 1, where at least 50 wt.% of the hardstock fat triglycerides consist of SOS triglycerides and where S denotes a fatty acid residue with a saturated C18-C24 carbon chain and O denotes an oleic acid residue.

Claim 6 (original): A spread according to claim 1, where the hardstock fat comprises a stearin or olein fraction of Allanblackia fat or Pentadesma fat.

Claim 7 (original): A process for the preparation of an edible W/O emulsion spread comprising the steps

- emulsifying 70-20 wt.% of an aqueous phase with 30-80 wt.% of a fat phase which fat phase comprises a liquid oil and a vegetable hardstock fat and
- cooling and working the emulsion to obtain a spreadable emulsion, where a hardstock fat is used of which at least 5 wt.% is either Allanblackia fat or Pentadesma fat or a mixture of both.

Claim 8 (original): A process according to claim 7, where a hardstock fat is used of which at least 45 wt.% of the triglycerides of the hardstock fat consist of SOS triglycerides.

Claim 9 (original): A process according to claim 7, where a hardstock fat is used which comprises an olein or stearin fraction of Allanblackia fat or Pentadesma fat.

Claim 10 (new): An edible W/O emulsion spread according to claim 1, wherein about 100% of the Allanblackia fat or Pentadesma fat is unfractionated.

Claim 11 (new): An edible W/O emulsion spread according to claim 1, wherein the hardstock fat is Allanblackia fat.

Claim 12 (new): An edible W/O emulsion spread according to claim 1, wherein the hardstock fat comprises Pentadesma fat.